

STARTERS

Garlic Bread	\$7
Bruschetta	\$8
Drizzled with Balsamic Glaze	

ENTRÉES

Roasted & Pickled Beetroot	\$15
Jannei Goat Cheese, Candied Walnut, Balsamic	
Smoked Salmon	\$17
Asparagus & Avocado Salad, Yoghurt & Mint Dressing	
Antipasto	\$ 30
Selections of Cheese, Salami, Olives, Condiments & Bread (For 2)	
Salt & Pepper Squid	\$16
Lightly Fried Salt and Pepper Squid, Garden Salad & Mango Salsa	
Chili & Garlic Prawns	\$18
Pan Fried Chilli & Garlic Prawns, Tomato Sauce, Fresh Herbs, Crusty Bread	
Thai Beef Salad	\$18
Style Beef Salad, Asian Peanut Dressing, Crispy Noodle	

MAINS

Pasta	\$28
Home-Made Gnocchi, Tomato Sauce, Fresh Basil, Oregano, Jannei Goat Cheese	
Lamb	\$32
250gr Lamb Rump, Mediterranean Vegetables, Mash Potato, Sage Jus	
Fish	\$32
Pan Fried Barramundi Fillet, Stir-Fry Vegetables, Spicy Asian Sauce	
Chicken	\$30
Char Grilled Chicken Supreme, Jasmine Rice, Vegetables, Satay Sauce	
Pork	\$32
Glazed Pork Collar, Potato Bake, Apple Salsa, Cider Jus	
Beef	\$36
Chargrilled 350 gr Rib Eye, Kumara Mash, Green Vegetables, Wine & Mushrooms Sauce	

SIDES

Garden Salad	\$6
Mash Potato	\$6
Chips	\$6
Steam Vegetables	\$6